GASTROBACK®

Operating Instructions

LATTE MAGIC

Art.-No 42325 Latte Magic (white)
Art.-No 42326 Latte Magic (black)

Read all provided instructions before first usage!
Model and attachments are subject to change!
For household use only!

Carefully read all provided instructions before you start running the appliance and pay attention to the warnings mentioned in these instructions.

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DEAR CUSTOMER!

Congratulations! Your new milk frother Latte Magic comes with some remarkable features and in two colours – black and white – for preparing delicious milk froth. Without any effort you prepare delicious silky milk froth.

Hot and cold milk froth in record time. Gastrobacks milk frother Latte Magic turns coffee specialties with milk content and other treats into a hot experience. Within a short time the appliance turns about 150 ml of milk to 350 ml creamy milk froth. Here the thrifty 500-watt motor with magnetic drive operates very quietly. The automatic thermal shutdown ensures that the milk can not burn. The integrated heating function is thermodynamically controlled. Milk foam, which was produced with the Latte Magic by GASTROBACK, is an excellent low-fat alternative to cream. Or use only the function for heating the milk without froth.

These instructions for use will inform you about the various functions and features, which make it easy to take pleasure in your new Latte Magic.

We hope that you will enjoy your new Latte Magic.

Your Gastroback GmbH

KNOWING YOUR LATTE MAGIC

floating milk frothing disc

Ttransparent Lid
with seal, BPA-free

Jug
for ca. 350 ml of fine milk froth;
360° freely swiveling;
inside with non-stickcoating

Integrated Heating Function
automatical heating of the milk

Cold-Frothing-Function
ideal for pies & cakes

Magnetic Drive System
for easy handling,
especially quiet –
without drive coupling

500 Watt
quiet motor,
automatic switch-off

»Soft-Touch«-
Start-/Stop button
red or blue illuminated

Power Base

Feet
nonslip

»Floating« Milk Frothing Disc
produces warm and cold milkfroth in a matter of seconds (max. 350 ml);
magnetic & removable spiral; easy cleaning

IMPORTANT SAFEGUARDS

Carefully read all instructions before operating this appliance and save for further reference. Do not attempt to use this appliance for any other than the intended use, described in these instructions. Any other use, especially misuse, can cause severe injuries or damage by electric shock, moving parts, heat, or fire.

These instructions are an essential part of the appliance. Do not pass the appliance without this booklet to third parties.

Any operation, repair and technical maintenance of the appliance or any part of it other than described in these instructions may only be performed at an authorised service centre. Please contact your vendor.

General Safety Instructions

• This appliance is for household use only and not intended for use in moving vehicles. Do not operate or store the appliance in humid or wet areas or outdoors. Any use of accessories, attachments or spare parts that are not recommended by the manufacturer or damaged in any way may result in damage and/or injuries to persons.

• Check the entire appliance regularly for proper operation—especially the power cord. Do not operate the appliance, when the appliance or any part of it is likely to be damaged, to avoid risk of fire, electric shock or any other injuries to persons and/or damage. The appliance is likely to be damaged if the appliance has been subject to inadmissible strain (e.g. overheating, mechanical or electric shock), or if there are any cracks, excessively frayed or melted parts, or distortions, or if the appliance is not working properly. In this case, immediately unplug the appliance and return the entire appliance (including all parts and accessories) to an authorized service centre for examination and repair.

• Operate the appliance on a well accessible, stable, level, dry, water-resistant, and suitable large table or counter. Always keep the appliance and the table or counter clean and dry, and wipe off spilled liquids immediately. Always remove the jug from the power base, before taking food out of the jug. Do not place any clothes or tissue or other objects under or on the power base during operation, to avoid risk of fire, electric shock and overheating. Do not place the appliance or hot jug over a power cord, or near the edge of the table or counter, or on wet or inclined surfaces.

• During operation keep the appliance in an appropriate distance of at least 10 cm on each side and 50 cm above to furniture, walls, boards, curtains, and any delicate objects. Exclusively use the appliance for processing edible food and for domestic use. Immediately unplug the appliance, if there is any kind of malfunction or problem (e.g. liquid running out, overheating).

• This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. **The frothing discs could be swallowed by young children, causing risk of suffocation! Children must always be supervised to ensure that they do not play with the appliance or any parts of the appliance or the packaging.** Always keep the appliance where it is dry, frost-free, and clean, and where young children cannot reach it. Do not leave the appliance or any part of it unattended, when it is in reach of young children.

• This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance. **Small children could choke on the floating milk frothing disc! Do not allow children to play with the appliance, parts of the appliance or the packaging materials.** Always store the appliance on a dry, clean, frost-free surface, out of reach of small children. Never leave the appliance unsupervised, if small children might reach the appliance.

• Do not place the appliance or any part of it on or near hot surfaces (e.g. burner, heater or oven). Do not use any parts of the appliance with any other device or for any other purpose. Do not handle the appliance or any part of it with violence.

• Do not use any hard, sharp or edged objects (e.g. knives, forks) with the appliance.

• Do not process hard ingredients or large amounts of powdery ingredients. Always close the lid securely with the measuring cup properly in place before operation. Do not open the lid during operation.

• Do not overfill the jug. Otherwise, liquids could run out at the spout. Please observe the different maximum filling levels for the various ingredients. Always wipe off spilled liquids and ensure that the jug is completely dry before placing it on the power base. If liquids run out or are spilled on the power base, immediately unplug the appliance. However, do not operate the appliance without liquid. Always fill to at least the MIN filling level.

• Use caution when pouring foamed milk from the jug after heating, as hot milk may scald at high temperatures. During operation and shortly thereafter, hot steam could escape from under the lid. Additionally, the jug will become very hot. Only touch the jug and lid by the handles. Beware of hot steam and condensate when opening the lid shortly after operation.

• Do not leave the appliance unattended, when it is connected to the power supply. Always unplug the appliance, before moving, or cleaning the appliance, or when the appliance is not in use. Always hold the power base at both sides near the bottom for moving or lifting. **Do not hold the appliance at the jug, lid, or power cord for moving the appliance.** Do not place any hard and/or heavy objects on the appliance or any part of it.

• Do not use any abrasive cleaners, cleaning pads (e.g. metal scouring pads), or any corrosive chemicals (e.g. bleach) for cleaning. Do not immerse the power base or power cord in water or any other liquid. Do not spill or drip any liquids on the power base, or on the power cord to avoid risk of fire and electric shock. **Do not place the power base or power cord in an automatic dishwasher.**

• Do not leave any food dry on the appliance. Always clean the appliance after each use to prevent an accumulation of baked-on foods (see: ›Care and Cleaning‹). Always keep the appliance and its parts clean.

Important Safeguards for all Electrical Appliances

The appliance is driven electrically. Place the appliance near a suitable wall power socket to connect the appliance directly to a protected mains power supply with protective conductor (earth/ground) connected properly. Ensure that the voltage rating of your mains power supply corresponds to the voltage requirements of the appliance (220-240 V, 50-60 Hz, AC, rated for at least 10 A). The installation of a residual current operated circuit breaker (r.c.c.b.) with a maximum rated residual operating current of 30 mA in the supplying electrical circuit is strongly recommended. If in doubt, contact your electrician for further information.

In various foreign countries, the specifications for power supplies are subject to incompatible norms. Therefore it is possible that power supplies in foreign countries do not meet the requirements for safe operation of the appliance. Thus, before operating the appliance abroad, ensure that safe operation is possible.

• Do not to use any external timer, remote control systems, or desk top multi socket outlets. It is best to avoid using extension cords, but if you wish to use one, only use an extension cord rated for a maximum continuous current of at least 10 A (or 1500 W) with protective conductor (earth/ground) connected properly.

• Always handle power cords with care. Always completely unwind the power cord before use. Do not place the appliance on a power cord. Power cords may never be knotted, twisted, pulled, strained or squeezed. Do not let the plug or power cord hang over the edge of the table or counter. The power cord may not touch hot surfaces or sharp edges. Ensure that no one will pull the appliance by the power cord. Take care not to entangle in the power cord. Always grasp the plug to disconnect the power cord. Do not touch the appliance or power plug with wet hands when the appliance is connected to the power supply.

• **DO NOT let any liquids run down the exterior of the jug, when the jug is mounted on the power base. Do not place the jug on the power base, when the exterior of the jug is wet. Otherwise liquid could run into the power base.** When liquids are spilled on the power base or power cord, immediately unplug the appliance. Thereafter, clean the appliance and let it dry for at least 1 day (see: ‚Care and Cleaning').

High Temperatures—Risk of Burns

The milk frother is designed for frothing and heating milk, and therefore milk, jug, lid, and measuring cup can get very hot during operation and shortly thereafter. Please keep this in mind to avoid scalds and damage.

•Do not touch jug, lid and measuring cup of the appliance with your hands, arms or any other parts or your body or any heat-sensitive or moisture-sensitive objects. Do not place the jug on any heat-sensitive surfaces shortly after operation. Only touch the jug and lid at the handles (e.g. handle of the jug, finger hole at the lid) during operation and shortly thereafter.

• Even with the lid properly closed, steam could escape from the lid during operation and shortly thereafter. Condensate could accumulate under the lid and measuring cup and drip, when pouring out the contents of the jug, or when opening the lid.

• Do not cook any high-proof alcoholic liquid or alcoholic foodstuffs (e.g. mulled wine, grog) within the appliance to avoid risk of explosion and fire.

Moving Parts

The milk frothing disc of the appliance is driven electrically via a magnet. Thus, you should always avoid inserting your hands, or any delicate objects in the jug, when the jug is placed on the power base and the appliance is connected to the power supply.

TECHNICAL SPECIFICATIONS

Model:	Art.-Nr. 42325 Latte Magic / 42326 Latte Magic
Power supply:	220 – 240 V AC, 50 – 60 Hz
Power consumption:	420 – 500 W
Revolutions:	2,500 – 3,000 per minute
Length of power cord:	ca. 75 cm
Weight (with lid):	ca. 0.88 kg
Dimensions:	ca. 15.5 cm x 12.0 cm x 20.0 cm (width x depth x height)
Capacity:	0.5 Litre
Compliance:	CE

PROPERTIES OF YOUR NEW MILK FROTHER

Your new Milk Frother has been designed specifically for the purpose of foaming milk and milk alternatives.

IMPORTANT: The appliance is not intended to thicken or heat other food substances (e.g. custards, soups, gravies), or to whip cream or egg white. Additionally, the appliance is not intended to mix a large quantity of dry and/or solid ingredients (e.g. ground nuts, spices, flour, cacao powder, herbs) or melt large pieces of food (e.g. chocolate or butter).

The frothing disc is driven contact-less via magnets. No opening for a drive shaft is necessary in the jug, thus avoiding weak points and leaks. As a result, cleaning is made much easier, too. Due to the seal at the brim of the lid, the contents will not drip or splash out of the jug, when operated correctly.

Safety Concept

For your protection and convenience, your new milk frother offers an innovative design.

• After being used the milk fFrother will switch off automatically and the illuminated button turns off.

• **Overheat Protection:** The Milk Frother will automatically cease to operate, if the jug overheats. Wait 30 seconds before turning the appliance back on.

• The appliance operates via an magnetic drive system. Thus, injuries are avoided as far as possible, because you cannot unintentionally touch any heated or moving parts in the power base. Just keep in mind that the jug is heated and thus, everything touched by the hot jug will get hot, too. Therefore, after operation and removing the jug, let the power base cool down for some minutes, before moving or cleaning.

Tips for Best Results

• Always use cold, fresh (or freshly opened) milk.

• For optimum frothing results, do not exceed the MAX filling mark inside the jug. Generally, you will get more froth, when processing various small portions.

• Wait until the appliance warmed up the milk, before adding further ingredients.

• Pour frothed milk promptly to avoid the milk from separating.

• Do not reheat frothed milk that has not been used immediately.

• Ensure jug and frothing disc are clean before **each** use. When consecutively preparing various portions, always wipe the jug with a clean cloth, before frothing the next portion of milk.

• Different frothing results may be achieved depending on various influences. Experiment with different milk options, ingredients, temperatures to achieve the desired result.
  – Milk alternatives: use fresh milk or UHT milk (e.g. cow, sheep or goat) or milk substitutes (e.g. soy, oat or almond) with various fat content. However, using low fat milk will provide somewhat more silky froth.
  – Further ingredients: acidity and fat content of the ingredients have a great effect on frothing. Adding powdery ingredients could in some cases prevent the build-up of froth (e.g. cacao powder).

As an example, you can add the following ingredients: cacao powder, mixtures for chocolate drinks and chai tea, flakes of chocolate, syrups (e.g. of maple, berries, woodruff), honey.

• Even the time of adding ingredients can be of great effect on the results. Some ingredients (e.g. cacao) prevent the milk from frothing. You should add ingredients like this after frothing.

• You can prepare various recipes. Examples: hot and iced chocolate, coffee recipes (cappuccino, latté, chai-latté, ice coffee, ice mocha).

BEFORE FIRST USE

WARNING: DO NOT let young children play with the appliance, or any part of it, or the packaging!

1. Unpack the appliance and all accessories carefully.

2. Check that no parts are damaged or missing (see: ›Knowing Your Latte Magic‹).

3. Carefully remove all shipping materials and promotional materials, but do not remove any warning labels or the model label. Especially ensure that there are no foreign objects (e.g. packaging material) in the interior of the jug and coupling of the power base.

WARNING: Always unplug the appliance, before cleaning. Do not immerse the power base or power cord in water or other liquids or spill any liquids on the power base or power cord. Do not place the power base or power cord in an automatic dishwasher.

ATTENTION: Yor Latte Magic is designed for frothing and heating milk. Never place other liquids into the jug.

4. Before first use and after a longer period of storage, clean the appliance and its parts (see: ›Care and Cleaning‹).

WARNING: Always unplug the power cord from the wall outlet before cleaning. Never immerse the base or power cord in water or any other liquid or pour liquids over or clean base or power cord in the dishwasher.

OPERATION

WARNING: Always ensure that the appliance and all its parts and accessories are **out of reach of young children. This holds especially for the frothing disc that could be swallowed by young children, thus causing risk of suffocation.**

The appliance is intended for heating and mixing milk and milk surrogates (e.g. cow milk, soy milk). Therefore, the jug can get very hot during operation. Always observe the following safety precautions to avoid injuries and damage:

• With the jug mounted on the power base and/or the appliance is connected to the power supply: Do not insert your hands or any foreign objects (e.g. cooking utensils, clothes) in the jug. Always prepare the jug completely for operation (frothing disc inserted, filled, lid and measuring cup inserted), before placing it on the power base.

Do not drip any liquids on the exterior of the jug or in the power base. Immediately wipe off spilled liquids. When liquids come out from under the lid, run down at the exterior of the appliance and/or accumulate under the appliance, immediately unplug the appliance to avoid injuries and damage caused by electricity. Clean and dry the appliance, according to the instructions in section Care and Cleaning.

• During operation and shortly thereafter: Only touch the jug or lid at the designated handles. Do not hold your hands or face over the appliance. Steam could escape from under the lid. Additionally, condensate could accumulate under the lid and measuring cup and drip, when opening the lid. Do not remove the lid or jug, while the appliance is working (indicator is blinking), to avoid overflow and overheating. Add further ingredients via the opening in the lid, where the measuring cup is placed. Always switch off (press START/STOP button once) the appliance or wait until it stops working automatically (acoustic signal sounds twice, indicator is illuminated continuously or goes out), before removing the jug. Place the jug on a stable, level, moisture-resistant, and heat-resistant surface, before removing the lid. Keep the hot jug away from heat-sensitive objects.

• Only use the appliance for food. Do not process thick mixtures, solid, or high-proof alcoholic foodstuffs. The appliance is not suited for melting, mixing or chopping solid ingredients.

ATTENTION: All parts (base, jug, lid with seal, floating milk frothing disc) are not dishwasher safe.

Note: During the first use the appliance may develop a slight odor when turning on the engine. This is normal and completely harmless. The smell will vanish after a couple of applications.

Preparing the Appliance

WARNING: Only place the appliance on a stable, dry, level, and clean surface. Do not place the appliance on inclined surfaces. Do not place any clothes or tissue or other foreign objects on or under the appliance during operation, to avoid risk of fire or electric shock. Do not block the ventilation slots at the bottom and rear of the power base. During operation, the operating elements (see: ›Knowing Your Latte Magic‹) must be accessible any time.

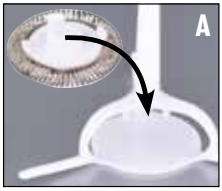
Before assembling the appliance, always ensure that all parts and accessories you wish to use are in proper working order (e.g. not cracked, chapped, broken or distorted). Do not use any damaged or unsuitable parts to avoid risk of injuries and damage.

Do not operate the appliance with the filling level below the MIN filling mark or exceeding the MAX filling mark. Ensure not to spill any liquids on the power base. The jug must always be clean and dry, when placed on the power base to avoid risk of electric shock or damage.

1. Place the power base on a flat, stable, moisture-resistant and heat-resistant surface near a suitable wall power outlet (see: ›Important Safeguards‹) with the START/STOP button facing to you. Leave at least 10 cm of free space to walls, curtains, boards and other objects on each side of the appliance. Leave at least 50 cm of free space above the appliance to get unhindered access. Ensure that the appliance is unplugged.

Note: Clean the jug with cold water before frothing milk.

2. Take the milk frothing disc and place it with the bulge pointing upwards between the three pins on the frothig disc mount - the spiral is brought by a magnet to the correct position. (pic. A and B).



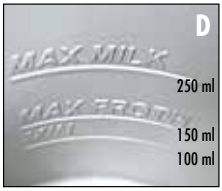
3. Grab the dic mount with the inserted frothing disc and place it upright, the long pin facing up (see pic C) at the bottom of the foam jug.

4. Pour the desired amount of chilled milk into the jug. You can use skim milk or whole milk. Pay attention to the MAX mark the inside of the jug when pouring the milk. The MAX mark for heating milk is 250 ml and the MAX mark for frothing milk in 150 ml. The MIN mark is 100 ml. For frothing milk you need less milk because the finished foam has a larger volume than heated milk and would otherwise overflow. Keep the container it as upright as possible. (see pic D).

Note: Take the jug of the power base before filling.

IMPORTANT: There are two max level indicators inside the jug. The lower level max level indicator is for frothing milk and the upper max level indicator for heating milk (picture C). You need less milk for frothing because the volume of milk froth is bigger then the volume of heated milk. Using too much milk when frothing would cause overrunning.

IMPORTANT: Never overfill the jug. Spilling liquids can cause damage to the electronic components.



NOTE: The volume, texture, and taste of froth vary depending on the fat content and amount of milk and flavouring used. The milk frother produces the greatest volume of rich, thick, froth using cold, fat free milk. 0,3%,1,5%, 3,5% and whole milk froth well, but due to a higher fat content they produce a froth with a slightly different texture and less volume but sweeter. To prepare toppings for coffee or dessert, using the maximum amount of milk will produce approximately 3-4 servings generous servings.

NOTE: To make flavoured froth, frothy drinks, dessert toppings or desserts, you may add syrups, powders, sugar, sugar substitutes or liqueurs to the milk. See milk froth recipes in the back of the manual instructions.

5. Place the lid on the jug and ensure the it is closed properly.

6. Place the jug onto the power base. The electric contacts of the multidirectional power base will slide into a corresponding opening in the bottom of the jug. The power base will work out in any orientation. The start button is on the jug (picture E).

7. Place the plug into the power outlet

Frothing Warm Milk

A. Press once for 1 second on the start button.
B. The button **lights up red**. The appliance starts to heat the milk and froth.
C. The foaming process is completed when the button is no longer illuminated.

Capacities:
100 ml milk (MIN mark) result in about 300 ml of milk foam.
150 ml milk (MAX mark FROTH) result in about 350 ml of milk foam

Frothing Cold Milk

A. Press once for 3 seconds the start button.
B. The switch **lights up blue**. The appliance begins to foam the milk without heating.
C. The foaming process is completed when the button is no longer illuminated.

Capacities:
100 ml milk (MIN mark) result in about 150 ml of milk foam.
150 ml milk (MAX mark FROTH) result in about 280 ml of milk foam

Heating milk

A. Press quickly twice on the start button.
B. The switch **flashes red**. The appliance starts to heat the milk.
C. The heating process is completed when the buttonswitch is no longer illuminated.

Capacities:
maximum of 250 ml of milk (MILK MAX mark)
minimum of 100 ml of milk (MIN mark)

8. Once the heating and frothing or whipping cycle is complete, the appliance will shut off automatically. The button is not illuminated any more.

Note: The heating and frothing cycle can be stopped at anytime by simply lifting the jug off the power base or by pressing the start button twice.

9. After frothing allow 1 minute for the hot milk to settle after the cycle is complete. Take the lid of the jug and pour desired amount of hot milk for Cappuccinos, Lattes or other Specialty Drinks. Take a spoon to hold back the froth when pouring the milk.

Note: Remember that the liquid milk heats to a higher temperature than the froth. If serving to children, wait until hot milk cools slightly or stop the frothing & heating cycle earlier by lifting jug off the power base.

10. Spoon out the exceptionally rich froth. If desired, the jug can be removed from the power base and used for serving. If you want the milk froth or hot milk pour out, please ensure that the attachments will be hold back. They may fall out, because it is loose on the clutch.

11. After processing the milk froth, unplug the appliance from the power outlet.

12. After each use, clean your appliance following the ›Care & Cleaning‹ instructions. Remember to rinse in cold water before each use. Do not let any food dry onto the appliance.

ATTENTION: Use liquid food for frothing only and only add powder for flavouring. Solid food can damage the milk frothing spiral and the motor and therefore are not permitted for use.

SOLVING PROBLEMS

If any problems occur during operation, you will find solutions in this section.

Problem	Reason	The Solution
Milk is not frothing		•Start with cold, fresh milk. Do not re-foam already heated milk. Try reducing milk volume in jug.
Appliance is not heating.	The jug is not placed properly on the power base. The process has not yet been started.	• Ensure jug is correctly positioned onto power base. • Press START button once to switch on the appliance; thereafter, the start button lights up red.
Frothing disc is not moving or is dislodged.	Frothing disc is not inserted correctly.	**1.** Stop operation. **2.** Remove liquid from jug. **3.** Make sure the jug is cool enough to touch and insert disc firmly into jug. **4.** Refill jug with liquid.
Ingredients are not melting.	Ingredients have been added before milk has warmed up.	• Allow the Latte Magic to heat for a few seconds before adding ingredients.
Milk is too cold or too hot.	Too much or too less milk in the jug.	• Always operate the appliance between MIN and MAX filling marks (inside the jug).
The appliance suddenly stops.	Power failure. The overheat protection is active.	• Ensure that the power outlet is live. • Unplug the appliance and wait for the appliance to cool down (approx. 30 seconds). Thereafter you can continue working as usual.

CARE AND CLEANING

After each use it is important that you properly clean the appliance. You should rinse the jug in cold water prior to frothing.

IMPORTANT: Careless handling can cause water to permeate the bottom of the jug and causes damage to the electronic components and risk of fire, electric shock and overheating. Never immerse the jug in water to avoid damages. Attend to following details: Do not immerse the jug, power base or power cord in water or any other liquid.

ATTENTION: The jug, lid, milk frothing spiral, milk stirrer and power base are not dishwasher safe.

Cleaning of the Power Base

- Always unplug the power base before cleaning.

• Never immerse power base or cord in water. Clean the power base with a warm damp cloth or sponge and dry with a soft towel. Do not let any liquid run into the power base.

Cleaning of the Frothing Disc

Take the frothing disc off the shaft and carefully wash with warm soapy water using a sponge or scrubber pad. Rinse with water and dry with a soft towel.

Note: In case of grease residues on the frothing disc, the frothing process will be disturbed, because the grease of the fresh milk can not get filtered out. The result will be less or no froth.

Cleaning of the Jug

• Never immerse the jug in water.

• The jug should never be placed in an automatic dishwasher! This would cause damage to the electronic components in the bottom of the jug.

• Immediately after each use place a small amount of warm water in the jug to soak. The water helps prevent the build up of ingredients on the non-stick coated surface and makes cleaning easier.

• Carefully wash the jug and lid with warm soapy water using a sponge or cloth that is suitable for cleaning non-stick coating. Rinse with cold water and dry with a soft towel.

• Be careful not to damage the non-stick coating of the jug.

• **ATTENTION:** Never use abrasive cleaners, any chemicals, disinfectants, cleaning pads or any sharp utensils (i.e. metal scouring pads) for cleaning.

• Clean the outer housing of the jug with a warm damp cloth or sponge and dry with a soft towel. Do not let any liquid run into the housing of the jug.

• **IMPORTANT:** Ensure to clean all residues from the bottom of the jug to avoid scorch of ingredients.

• Always rinse the jug with clear cold water before frothing.

• To clean stubborn residues fill some dishwasher detergent into the jug and add a little bit of hot water. Soak the residues for approximately 15 minutes before emptying the jug. Thoroughly rinse the jug with cold clear water afterwards.

• To clean all residues of the detergent assemble the appliance, fill the jug to the max level indicator for frothing milk (120 ml) with clear cold water and turn the appliance on. Pour out the water. The appliance is ready for use.

• Occasionally, it is recommended to operate the appliance with a small amount of nonsudsing detergent. Fill jug to the max level indicator for milk froth with warm soapy water and turn the appliance on. Rinse thoroughly with cold clear water afterwards.

• Care should be taken when cleaning smaller parts, such as the attachments, to avoid accidentally dropping in the garbage disposal or discarding in the trash.

• Prior to use and between consecutive cycles, the appliance should be rinsed with cold water to insure proper operation.

WARNING : To reduce the risk of fire or electrical shock, do not remove the bottom cover from the power base or disassemble the containers heating unit. Repair should be done by authorised service personnel only.

STORAGE

WARNING: Young children must be supervised that they do not play with the appliance or any part of it. **The frothing discs could be swallowed by young children, thus causing risk of suffocation.** Jug, lid and measuring cup get very hot during operation. Always unplug the appliance when it is not in use. Let the appliance cool down, before cleaning or storing the appliance. Always clean the appliance and all its parts before storing to avoid accumulation of dried-on food (see: ›Care and Cleaning‹).

Ensure to store the appliance where it is clean, dry and safe from frost, direct sunlight and inadmissible strain (mechanical or electric shock, heat, moisture) and where it is **out of reach of young children**. Place the appliance on a clean and stable surface, where it cannot fall. Do not place any hard or heavy objects on the appliance or any part of it.

Always handle the power cord with care. Power cords may never be knotted, twisted, pulled, strained, or squeezed.

Do not use any parts or accessories of the appliance for any other purpose than operating the appliance. It is good advice to store the parts and accessories of the appliance with the appliance.

1. Ensure that the appliance is switched off (indicator is illuminated continuously or dark) and unplug the appliance. Let the appliance cool down, than clean the appliance and its parts before storage (see: ›Care and Cleaning‹).

2. Loosely wrap the power cord around the cord wrap in the bottom of the power base.

3. Place the jug on the power base.

4. Insert the frothing disc into the jug.

5. Place the lid on the jug and insert the measuring cup in the lid.

CAUTION: Do not hold the appliance by the jug, power cord or lid for moving the appliance. To move the appliance, always hold the power base at both sides near the bottom to avoid damage.

6. Grasp the power base with both hands at its sides, and place it on a suitable surface, where it cannot fall, and is **out of reach of young children.**

NOTES FOR DISPOSAL

Dispose of the appliance and packaging must be effected in accordance with the corresponding local regulations and requirements for electrical appliances and packaging. Please contact your local disposal company.

Do not dispose of electrical appliances as unsorted municipal waste, use separate collection facilities. Contact your local government for information regarding the collection systems available.If electrical appliances are disposed of in landfills or dumps, hazardous substances can leak into the groundwater and get into the food chain, damaging your health and well-being.When replacing old appliances with new once, the retailer is legally obligated to take back your old appliance for disposal at least for free of charge.

INFORMATION AND SERVICE

Please check www.gastroback.de for further information. For technical support, please contact Gastroback Customer Care Center by phone: +49 (0)4165/22 25-0 or e-mail: info@gastroback.de.

WARRANTY

We guarantee that all our products are free of defects at the time of purchase. Any demonstrable manufacturing or material defects will be to the exclusion of any further claim and within warranty limits of the law free of charge repaired or substituted. There is no warranty claim of the purchaser if the damage or defect of the appliance is caused by inappropriate treatment, over loading or installation mistakes. The warranty claim expires if there is any technical interference of a third party without an written agreement.

The purchaser has to present the sales slip in assertion-of-claim and has to bear all charges of costs and risk of the transport.

FROTH RECIPES FOR THE WHOLE FAMILY

NOTE: You can use whole milk to make these recipes; the mixtures will be creamy textured but not as thick and frothy.

Classic Froth
(3-4 servings)

fat free, low fat, or reduced-fat milk

Pour the desired amount and type of refrigerated milk into the pitcher. Pay regard to the max level indicator for frothing milk inside the pitcher.

Heat and froth the milk referring to chapter ´Usage`.

Flavoured Froth
(3-4 servings)

fat free, low fat, or reduced-fat milk, flavoured syrups, flavoured beverage powders, sugar or sugar substitutes*

Pour the desired amount and type of refrigerated milk into the pitcher. Add the desired amount of flavoured syrups or sugar substitutes. Pay regard to the max level indicator for frothing milk inside the pitcher.

* Beverage powders include malted milk, Ovaltine, cappuccino, chocolate, mocha or cocoa drink mixes for hot or cold liquids.

Floater
(3-4 servings)

*fat free, low fat, or reduced-fat milk, vanilla, hazelnut, caramel or raspberry syrup, or a liqueur**

Follow steps to make ´flavoured froth`. Spoon flavoured froth into 2 large cups or alternatively into 3-4 smaller cups, about half filled with hot coffee, hot espresso, hot chocolate, or with some liqueur.* Pour remaining hot milk (to taste) into beverage.

* Compatible liqueur choices to flavour Floater mixture are Amaretto, Frangelico, Kahlua, Tia Maria, Bailey's Irish Cream, Benedictine and crème de cacao.

Cappuccino Grande (3-4 servings)

fat free, low fat, or reduced-fat milk, 2 cups strong hot coffee, or espresso

Optional toppings: grated chocolate, sweetened chocolate powder, sugar, or cinnamon with sugar.

Follow steps to make ´classic froth`. Prorate coffee or espresso into 3-4 cups. Pour desired amount of hot milk into the cups. Take a spoon to hold back the froth while pouring out the hot milk. Spoon froth onto the coffee. Sprinkle desired topping onto the coffee.

Instant Frothy Coffee or Cappuccino (2 servings)

fat free, low fat, or reduced-fat milk, 2 tablespoons of instant cappuccino powder, or other flavoured instant coffee powders

Follow steps to make ´flavoured froth`. Pour mixture into 2 mugs.

Velvety Hot Chocolate (2 servings)

fat free, low fat, or reduced-fat milk, 1 sachet envelopes of hot cocoa mix, or chocolate syrup

Follow steps to make ´flavoured froth`. Pour mixture into 2 mugs.

Guilt-Free Classic or flavoured "Whipped Cream" (3-4 servings)

fat free milk, vanilla syrup, or other flavoured syrups, or sugar substitute*

Follow steps to make ´flavoured froth`. Add sugar substitute and vanilla syrup to taste for classic "whipped cream" or choose another syrup for flavoured "whipped cream" to compliment: Cakes (carrot, layer, or pound cake), Cereals, Fruit (raspberries, strawberries, baked apples, applesauce, baked pears), Gelatin Desserts, Ice Cream, Frozen Yogurt, and Pies (apple, berry, custard, pecan, and pumpkin).
* Compatible flavoured syrups include maple, chocolate, fruit, nut, coffee, and liqueur syrups.

Latté

Latté is a blend of 1/3 espresso to 2/3 frothed milk.

Ingredients (1 portion): 1 small cup espresso, 200 ml fresh, cold milk, caster sugar to taste.

Fill espresso in a huge narrow glass (approx. 300 ml in size). Prepare milk in the Milk Frother, adding sugar to taste. Tilt the latté glass a little and pour the milk slowly down the inner side of the glass, thus getting layers of milk, coffee and froth.

Chai Latté

Ingredients (1 portion): 250 ml fresh, cold milk, 1 portion chai latté tea concentrate, some grounded nutmeg or cinnamon.

Fill milk in the jug and select the desired temperature. After approx. 30 seconds slowly add the tea concentrate. After processing of milk has been finished, pour out and top with nutmeg or cinnamon to taste.

Milky Ways (2 servings)

fat free, low fat, or reduced-fat milk, 1 tablespoon plain or chocolate-flavour Ovaltine, chocolate syrup

For serving: mini-marshmallows

Follow steps to make ´flavoured froth`. Pour mixture into 2 mugs. Add mini-marshmallows and slightly fold them in.

Glorious Eggnog (2 servings)

fat free, low fat, or reduced-fat milk, 1 tablespoons dessert mix powder (i. e. Paradies Creme Karamell), hazelnut syrup, rum (optional)
For serving: 1 or 2 teaspoons caramel syrup

Follow steps to make ´flavoured froth`. Pour mixture into 2 mugs. Sprinkle with caramel syrup for serving.

Golden Zabaione (3-4 servings)

This dessert also makes a delicious sauce, hot or cool, to serve on fresh raspberries, strawberries, and blackberries, sliced peaches or apricots, baked apples or pears, and steamed puddings.

fat free, low fat, or reduced-fat milk, 1 tablespoons dessert mix powder (i. e. Paradies Creme Karamell), 1 tablespoons dry sherry, Chambord, or vanilla or raspberry syrup

Follow steps to make ´flavoured froth`. Pour mixture in 3-4 wine glasses. Enjoy with spoons or sip.

To make a cool dessert or sauce, pour zabaione mixture into a bowl and refrigerate for about 10 minutes. Whisk to blend and serve.

Sippin' Chocolate Mousse (2-3 servings)

fat free, low fat, or reduced-fat milk, 1 tablespoons dessert mix powder (i. e. Paradies Creme Chocolate), chocolate syrup

For serving:
1/2 cup mini or regular chocolate chips

Follow steps to make ´flavoured froth`. Carefully fold in the chocolate chips. Pour mixture into 2-3 wine glasses. Eat with spoons or sip slowly.

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